

Organic Food LLC



Fermented Rye Malt Specifications

Approved by

General Director

G.A. Avidonova

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Organoleptic Parameters:

Appearance: Homogeneous grain mass not containing moldy grains or milled malt mass not containing moulds.

Color: Brown to dark reddish brown with reddish hue.

Odor: Typical for this type of malt. No foul odor or mould is allowed.

Flavor: Sour sweet resembling the taste of rye bread. Not allowed: burnt, bitterish taste, etc.

Physical and Chemical Indicators:

Item #	Parameter	UoM		Target	Allowance
1	Moisture content in grain	%	max	8,0	8,5
2	Moisture content in milled mode	%	max	10,0	10,5
3	Mass fraction of extract in dry matter, not less than, % in case of hot extraction with barley malt extract	%	min	84,0	83,5
4	Mass fraction of extract in dry matter, not less than, % in case of cold extraction	%	min	42,0	41,5
4	Color	Color Unit	max	10.0-20.0	9,6-20,4
5	Acidity	CM ³ 0,1N P-PA NaOH	max	35.0-50.0	35.0-50.0
6	Mass fraction of impurities	%	-	0,3	0,3
7	Metal foreign matter with certain grain size of not more than 0.3 mm	mg per 1 kg	Max	3.0	3.0
8	Pest infestation	Not allowed			
9	Mineral impurities	Not allowed			

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Version No. 2